SUPPER CLUB

Each month, we curate a rotating, seasonal menu paired with exclusive dinner dates.

We offer two distinct dining experiences: Our "Social Table", which is a shared communal seating perfect for meeting fellow food lovers, or a "Private Table" if you'd prefer a more intimate evening.

NEXT DINNER

AUTUMN'S SHADOW

FRIDAY, OCTOBER 30TH

KRAVE IS BYOB

We invite you to bring your favorite wine or beer to pair with the evening's flavors.

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Please include any dietary restrictions in your reservation so we can prepare accordingly.

We look forward to seeing you!

102 SPARTA AVENUE
NEWTON NJ
973.383.2600
events@kravecaterers.com
:::
KRAVECATERERS.COM
FOR ONLINE RESERVATIONS

BAVARIAN HEARTH

MENU

SATURDAY, OCTOBER 17, 2026

RESERVATIONS: 5:30, 6:30 PM OR 7:45 PM

SOUP AND SALAD

LINSENSUPPE
TRADITIONAL GERMAN LENTIL SOUP

ROASTED BEET AND CARROT RIBBON SALAD
PICKLED RED ONIONS, TOASTED CARAWAY SEEDS,
HORSERADISH SOUR CREAM AND DILL DRESSING

– SERVED WITH –
BAVARIAN PRETZEL ROLLS, RYE BREAD
AND PICKLED MUSTARD SEED BUTTER

ENTREES

CHOICE OF

BEEF ROULADEN
SMOKY BACON, GERMAN PICKLES, ONIONS,
AND WHOLE-GRAIN MUSTARD

GEBRATENE ENTENBRUST
PAN-SEARED DUCK BREAST
SOUR CHERRY AND KIRSCHWASSER REDUCTION

MÜNCHNER CHICKEN SCHNITZEL
SWEET MUSTARD AND HORSERADISH CRUSTED CHICKEN,
LEMON BUTTER GLAZE

VEGETARIAN
SPINACH MAULTASCHEN
HANDMADE GERMAN DUMPLINGS, CREAMY
WILD MUSHROOM SAUCE, CRISPY FRIED ONIONS

– SERVED WITH –
BUTTERED SPÄTZLE AND
BRAISED RED CABBAGE (ROTKOHL)

DESSERT

CHOICE OF

APPLE FRITTERS
LINGONBERRY SWIRL ICE CREAM,
APPLE CIDER CARAMEL GLAZE

BLACK FOREST CAKE
DARK CHOCOLATE SPONGE CAKE,
CHERRY COMPOTE, WHIPPED CREAM

LINZER TORTE
SPICED HAZELNUT AND RASPBERRY PASTRY,
TOASTED HAZELNUT ICE CREAM

THREE COURSE MENU :: $72. PER PERSON
EXCLUDES BEVERAGES, TAX & GRATUITY